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Review

Articles

■ *The Ronko* **46, 35-42** (2001)

Studies on Dye Migration from Dyeing Fabrics.

Michiyo KAGEKAWA,
Ryoko YOKOI,
Hiroshi YABUUCHI

color fastness, color fastness to washing, color fastness to ironing, standard adjacent fabric

Stained textile materials have to satisfy wide rage of color fastness properties to washing, ironing, light, perspiration, rubbing and other conditions encountered in use of clothes. It is well known that the fastness is greatly influenced by the environmental conditions. The useful and instructive knowledge is therefore required by consumers as well as producers in order to prevent color change associated with a lack of the fastness.

The influential conditions to the fastness particularly during washing and ironing have been discussed in this experiments and instructive knowledge extracted by the result has been given in our student experimental manual used in "Dye chemistry".

■ *The Ronko* **46, 43-51** (2001)

Improvement and New Model Development for Fiber Creep Measurement Apparatus

Ryoko YOKOI,
Michiyo KAGEKAWA,
Hiroshi YABUUCHI

creep, crease recovery, elongation percentage, elastic recovery of elongation

The creep measurement of fiber materials is very important for evaluating fiber properties because creep behavior is closely related to crease recovery, deformation of cloth in wearing and other rheological characteristics.

The conventional measurement method in our laboratory had contained inconvenient and unsafe procedures inherent to the apparatus. A new improved apparatus described in the paper has therefore developed. By comparing measurement results obtained with the conventional and the improved ones, the intended improvements such as convenience, safty and accuracy were confirmed with the improved apparatus as reported in this paper.

■ *The Ronko* **46, 53-60** (2001)

Investigation of Yogurt Production Using the Skim Milk Powder (Part 1)

Satoko TANAKA,
Makiko TSUJI

yogurt, skim milk powder, acidity, lactic acid bacteria

We studied on the best concentrations of added yogurt and skim milk when the yogurt contains 5% sugar with fermented temperature of 40℃, using lactic acid bacteria of marketed yogurt.

The result showed that the best taste was obtained with 15% of skim milk, 5% of the marketed yogurt as the source of the bacteria, and 5-hours of fermentation. On this product, the acidity was 1.02%, pH 4.0, brix degree 16.6%, and the hardness 32.3N. Using three different kinds of test yogurt with concentrations of skim milk of 10%, 15% and 20%, sensory evaluation was performed. It was found that the yogurt containing 15% skim milk was the best one preferred. It seemed that sourness and hardness seriously effect on the taste of the yogurt.

■*The Ronko* **46, 61-80** (2001)

A Study on the Making of the Teaching Plan of the "Works of United Nations"

Hiroshi HANDA

United Nations, teaching plan, refugees, UNICEF, curriculum, primary school, food insecurity

In this paper I considered the basic principles when making a teaching plan on the "works of the United Nations" for sixth year students at primary school for their social studies classes. I also tried to show a concrete example of this teaching plan.

■*The Ronko* **46, 81-93** (2001)

A Red Tulip Under the Canoe

Shun A. YAMASHITA

This is a story of man and woman who met the second time after twenty years' absence. They had got together sharing one night and parted from each other without exchanging their names or addressees. "Let's meet again when I realize my dream." She said so like a cliché when saying good-bye to him, yet...

Comments

■*The Ronko* **46, 95-104** (2001)

On the Traditional Production Process of Homemade Soy Sauce Handed Down by the Villagers of an Isolated Small Island in Nagasaki Prefecture

Makiko KATAYOSE

soy sauce, light color, traditional, production process, Eno-shima, Nagasaki

Japanese soy sauce production was introduced from China before the 15th century. It was refined and spread all over Japan through the Edo period and, therefore, there had been a lot of different types of soy sauce in Japan. Manufacturing production started in the 17th century. At the same time, homemade soy sauce remained in various districts in Japan until the beginning of the Showa era of the 1930's and now there are very few places still producing homemade soy sauce.

The author had eventually found one of the traditional homemade soy sauces produced on the isolated small island named Eno-shima in Nagasaki prefecture in 1983, when she visited there for the purpose of the nutritional research of the villagers.

The homemade soy sauce of Eno-shima is characterized not only by the pale amber-color, sweet-scented, comparatively little salty taste, and beautiful finishing of cooked food and soup, but also for the traditional production process handed down from generation to generation.

The purpose of the research is to introduce the production process and the characteristics of the homemade Eno-shima soy sauce in detail.

■ *The Ronko* **46, 105-120** (2001)

A Study of Life-style, Health and Physical Strength of the Canadian Students

Sumiko Bessho

health, physical strength, life-style, survey of consciousness

The purpose of this study is to obtain the data concerning health education, focusing on the Canadian students. The survey was conducted to the university students in Canada (46 males 62 females). The data of the Japanese students is from the Association of University Physical Education in Japan.
The results are as follows:
1) There was a big difference between the Japanese students and the Canadian counter parts in the items of house keeping and of volunteer activity.
It seems that this difference is due to an influence by the living habitude.
2) Both Japanese and Canadian students evaluated their health and physical strength with the average.
3) The Canadian students have higher consciousness for the healthy life than the Japanese students.

Notes

■ *The Ronko* **46, 121-128** (2001)

An Attempt at Constructing the Curriculum for "Sogo-Enshu"

Hiroshi Handa

Sogo-Enshu, curriculum, teachers' plan, problem solving method, practice basic skills by teaching

"Sogo-Enshu" has been introduced from the beginning of this school year as a part of teachers' training. It is a seminar to enhance the skills of related studies for students concerning global issues.

■ *The Ronko* **46, 129-137** (2001)

Analysis of Minerals in Tofu by Atomic Absorption Spectrophotometry and Flame Spectrophotometry
—Investigation on the Analytical Methods—

Satoko Tanaka,
Kenji Chayama,
Haruo Tsuji

tofu, mineral, wet digestion, atomic absorption spectrophotometry, flame spectrophotometry

For the purpose of measuring the mineral contents in hand-made Tofu, atomic absorption spectrophotometry and flame spectrophotometry were applied to some Tofu samples available on the market.
The mineral contents in Momen and Kinugoshi - tofu were compared with the values of the food composition table. It was found that the contents of Fe, Na, Mg, and K were higher than the values of the table, however, the Ca values was lower. Comparing the mineral contents between the Momen and Kinugoshi - tofu, contents of Zn, Mn, and Ca were higher in the Momen-tofu, and contents of Fe, Mg, Na, and K were higher in the Kinugoshi - tofu.

■*The Ronko* **46, 139-144** (2001)

The Problem and Considerations in Dietary Survey (Part 1)
－Understanding for the Fact of Food Weight Among the Students－

Yoko Hiroshi,
Kimie Matumura,
Kiyoi Nakata

dietary survey, weight of food, one day's memorized method

Our purpose for dietary survey is to know how individuals take their food precisely and the correct data of various nutritional facts. We inquired weight of food samples to students who were the candidates for the dietitian's license in our college. The results showed remarkable lack of food's weight balance. It is important that the students should improved to understand the weight of food through the college training and house cooking as well.

■*The Ronko* **46, 145-152** (2001)

Study on the Measurement of Reducing Sugar in Fruit Juice

Yasuko Moriuchi

fruit juice, reducing sugar, organic acid, Bertrand, dinitro salicylic, Somogy, hydrolysis, quantitative analysis

Three representative tests were used for quantitative analysis of sugar content in the fruit juice. They were Bertrand method, Somogy's modified method and dinitro salicylic acid method. The dinitro salicylic acid method showed higher content of reducing sugar and total sugar after hydrolysis than other two methods.

Especially 100% orange juice differed greatly among the three methods. Bertrand and Somogy's modified methods analyzed only 55% of dinitro salicylic acid method.

Major factor of this low recovery rate was thought due to organic acid especially vitamin C and citric acid contained in the orange juice. But it failed to prove.

To study hydrolysis condition of fruit juice, low temperature could not be enough to decompose sucrose due to limited time for the student experiment. Therefore hot bath at 95 ℃ for 30min. can be recommended as an optimum condition for the experiment.